

Name	Price	Per unit	Description	Menu details	Food category	Location
Continental Breakfast	\$19.00	per person	Fresh Fruit Continental	Assorted Breakfast Pastries, Muffins and Breakfast Breads, Fresh Assorted Bagels Served with Butter, Jam and Cream Cheese Seasonal Fruit Presentation with Fruited Yogurt Dip	Breakfast	Salt Palace
Deluxe Continental	\$25.00	per person	Continental Breakfast and hot egg sandwich	Assorted Breakfast Pastries, Muffins and Breakfast Breads, Fresh Assorted Bagels, Egg & Cheese Sandwich Served with Butter, Jam and Cream Cheese Seasonal Fruit Presentation with Fruited Yogurt Dip	Breakfast	Salt Palace
Breakfast Buffet 1 - The Crowded Pleaser	\$24.00	per person	Cereal, Fruit, yogurt, scrambled eggs, sausage, bacon, potatoes	Assorted Cold Cereals, Crunchy Granola and Milk Fresh Fruit Presentation with Fruit Flavored Yogurt Dip Scrambled Eggs with Salsa on the Side Breakfast Sausage and Hickory Smoked Bacon Country Fried Potatoes	Breakfast	Salt Palace
Breakfast Buffet 2 - the continental divide	\$25.00	per person	fruit, yogurt, scrambled eggs, french toast, bacon and hash	Fresh Fruit Presentation with Fruited Yogurt Dip Country Scrambled Eggs with Peppers, Onion, and Cheddar Cheese and a side of Mild Salsa Texas Style French Toast Served with Syrup and Powdered Sugar Hickory Smoked Bacon Hash Wellington	Breakfast	Salt Palace
Box Lunch	\$25.00	per person	Boxed lunch choice of turkey, ham & veggie	assorted sandwiches, with cookie, fruit, chips and bottled water	plated lunch	Salt Palace
Deli Lunch	\$30.00	per person	Assorted meats and cheese	assorted meats and cheeses and breads and salads	plated lunch	Salt Palace
Lunch Buffet 1 - The Wild West	\$30.00	per person	BBQ pork, chipotle chicken, beans, salad and peach cobbler	Country Style Pork Ribs with BBQ Sauce Raspberry Chipotle Glazed Roasted Chicken Honey Baked Pork and Beans Roasted Vegetable Medley Red Jacket Potato Salad Garden Salad with Ranch Dressing Cheddar and Green Chile Cornbread Muffins Cherry or Peach Cobbler and Whipped Cream	Lunch	Salt Palace
Lunch Buffet 2 - South of the Border	\$29.00	per person	chicken enchilada, beef taco, rice, salad, chips, brownies	Chicken Enchilada Bake or Lean Beef Taco Bar Black Bean Mexicali and Yucatan Rice Assorted Salsas and Tri-Colored Tortilla Chips Mixed Green Salad with Cilantro-Lime Vinaigrette Coconut Tres Leche Cake or Key Lime Tarts, and Aztec Chocolate Brownies	Lunch	Salt Palace
Lunch Buffet 3 - Italian Feast	\$28.00	per person	lasagna, beef, sausage, salad, garlic bread elclairs	Traditional Lasagna Marinara with Lean Ground Beef and Sausage and/or Vegetarian Lasagna Marinara Seasonal Vegetable Sauté Kale and Spinach Salad with Sliced Apples, Craisins, Caramelized Walnuts with Poppyseed Dressing Caesar Salad with Garlic Croutons and Shaved Parmesan Garlic Bread or Bread Sticks Tiramisu Torte or Chocolate Eclairs, and Biscotti	Lunch	Salt Palace
Lunch Buffet 4 - Backyard BBQ	\$27.00	per person	burgers, hot dogs, condiments, pasta salad, brownies	1/3 lb Hamburgers, Veggie Burgers and All Beef Hot Dogs with Fresh Buns Relish Platter of Sliced Tomatoes, Lettuce, Pickles and Sweet Bermuda Onions Sliced Cheddar and Swiss Cheeses Traditional Condiments Potato Chips and Penne Pasta Salad Double Fudge Brownies and Gourmet Cookies	Lunch	Salt Palace
Plated Lunch	\$30.00	per person	Strawberry Fields Salad, Chicken Cordon Bleu, Specialty chocolate Noir Cake	Baby Spinach, Romaine, Fresh Strawberries, Green Onion, Crumbled Feta and Candied Walnuts; Served with Balsamic Raspberry Dressing . Chicken Breast stuffed with Provolone and Baked Ham and topped with a Roasted Chicken Veloute; Served with Rice Pilaf. Chocolate Noir Specialty cake	Lunch	Salt Palace
Dinner Buffet 1 - Italian Inspiration	\$44.00	per person	bread, salad, veggie platter, chicken, ravioli, pound cake, chocolate cake	<ul style="list-style-type: none"> Rosemary Focaccia Bread, Parmesan-Onion Baguettes and Soft Italian Rolls Caprese Salad (Mesclun Greens, Grape Tomatoes, Mozzarella, Basil, Champagne Vinaigrette and Olive Oil) Marinated and Grilled Vegetable Platter with Olive Oil and Balsamic Vinegar Parmesan Roasted Broccoli with Toasted Pine Nuts Chicken and Mushroom Marsala Portabello Ravioli with Pesto Cream Polenta Pound Cake with Fresh Berries or Macchiato Chocolate Cake, and Biscotti 	Dinner	Salt Palace
Dinner Buffet 2 - Mexican Rivera	\$39.00	per person	Bread, tortilla chips, salad, rice, beef and chocolate cake	<ul style="list-style-type: none"> Cornbread Muffins with Whipped Honey Butter Tri-Colored Tortilla Chips served with Assorted Salsas Mexicali Salad with Torn Romaine, Diced Tomatoes, Jicama, Bell Peppers, Shredded Cheddar and Black Olives Served with Honey Lime Vinaigrette Corn, Zucchini and Poblano Chile Sauté Cumin Scented Rice Cilantro, Lime and Honey Glazed Tilapia topped with Papaya Fresca Grilled and Marinated Beef Tips with Chipotle Hollandaise Margarita Tartlets or Aztec Chocolate Cake, and Sopapilla Cookies 	Dinner	Salt Palace

Name	Price	Per unit	Description	Menu details	Food category	Location
Dinner Buffet 3 - Utah's Own	\$58.00	per person	bread, salad, oven roasted potatoes, lamb chop, trout, cobbler	<ul style="list-style-type: none"> • Sour Dough and Wheat Rolls with Butter • Native Greens, Strawberries, Green Onions, Toasted Pine Nuts and Local Goat Cheese with Peach-Berry Vinaigrette • Oven Roasted Red Bliss Potatoes • Seasonal Garden Vegetable Medley • Grilled Morgan Valley Lamb Chop with a Rosemary Crust • Pan Seared Utah Valley Trout with Lemon Zest and Cilantro, served with Sweet and Spicy Corn Relish • Stone Fruit Cobbler with Whipped Cream or Milk & Honey Cake, and Shortbread Cookies 	Dinner	Salt Palace
Plated Dinner - Chicken	\$40.00	per person	Apricot Cherry Chicken, Caprese salad, chocolate cake	All Entrees Served with House Salad, Seasonal Vegetable, Fresh Baked Roll and Butter, Housemade Dessert, Coffee and Tea Service, Chilled Beverage and Iced Water Carafes. Marinated and Grilled Chicken served with Apricot and Cherry Chutney; accompanied by Banana Fingerling Potatoes tossed with Cilantro, Shallots and Olive Oil. Roma Tomatoes, Torn Basil and Fresh Mozzarella on a bed of Romaine with Basil Pesto Vinaigrette. Dark Chocolate Cake topped with Chocolate Ganache and served with Fresh Berries	Dinner	Salt Palace
Plated Dinner - Beef	\$48.00	per person	Fire Seared London Broil, Harvest time salad, Chocolate Bombe with seasonal fruit	All Entrees Served with House Salad, Seasonal Vegetable, Fresh Baked Roll and Butter, Housemade Dessert, Coffee and Tea Service, Chilled Beverage and Iced Water Carafes Herb Encrusted, Ginger Marinated and Thinly Sliced London Broil; Served over a bed of Caramelized Onions and Spinach and topped with Peppercorn Demi Glace Accompanied by Rosemary Roasted Heirloom Potatoes Romaine and Baby Spinach with Candied Apples, Caramelized Walnuts, Julienne Jicama and Chevre served with Spiced Apple Cider Vinaigrette Dark Chocolate Mousse with Midnight Cake Accompanied by the Season's Freshest Fruit (500 Maximum)	Dinner	Salt Palace
Plated Dinner - Veggie		per person	Fresh Vegetable Napoleon, Strawberry season salad, Butterscotch pot de crème	All Entrees Served with House Salad, Seasonal Vegetable, Fresh Baked Roll and Butter, Housemade Dessert, Coffee and Tea Service, Chilled Beverage and Iced Water. Carafes Grilled Portabella Mushroom, Zucchini, Roma Tomato, Asparagus and Mozzarella layered with Puff Pastry and topped with Roasted Garlic and Kalamata Olive Bechemal Spinach Salad with Strawberries, Fried Proscuitto Crisps, Shaved Manchengo and Toasted Pinenuts with a Forest Berry Vinaigrette Creamy Rich Butterscotch Custard served with a Biscotti Garnish (1000 Maximum)	Dinner	Salt Palace
Refreshment Break - Sweet Indulgence	\$10.00	per person	Cookies, Brownies and cake	Chef's Selection of Fresh Baked Cookies, Brownies and Cake Squares served with White and Chocolate Milk Pcs (8 oz)	Refreshment Break	Salt Palace
Refreshment Break - Coffee	\$59.00	Per Gallon	regular and decaff	regular and decaff	Refreshment Break	Salt Palace
Refreshment Break - Soda	\$4.00	per person	assorted soda	Cocacola products	Refreshment Break	Salt Palace
Refreshment Break - water	\$4.00	per bottle	water bottle	water bottles	Refreshment Break	Salt Palace
Refreshment break - Chilled Juices	\$47.00	Per Gallon	Assorted Juices	Apple, Cranberry, Orange	Refreshment Break	Salt Palace
Refreshment Break - Tea Selections	\$37.00	Per Gallon	Teas	International blends, herbal, green andn black	Refreshment Break	Salt Palace
Refreshment Break - Donuts	\$8.00	per person	Donuts and coffee	Assorted Freshly Baked Donuts and Coffee with Accompaniments (Add \$.75 for Filled Donuts)	Refreshment Break	Salt Palace
Cash Bar/ Bartender	\$90.00	per 3 hour	3 hour minimum	Cash Bar	Reception	Salt Palace
Hosted Bar per Person	\$20.00	per person		Hosted Bar	Reception	Salt Palace
Hot Hors D'Oeuvres 1 - veggie	\$5.00	per person	Veggie Spring Rolls	Choice of Vegetable, Pork, or Chicken served with Sweet Chili Sauce and Chinese Mustard	Reception	Salt Palace
Hot Hors D'Oeuvres 2 - Chicken	\$7.00	per person	Chicken Drummets	Chicken Drummets basted with a sweet honey glaze	Reception	Salt Palace
Hot Hors D'Oeuvres 3 - Pork	\$9.00	per person	Skewers Pork and Salmon	Brandy Peach Glazed Grilled Pork Tenderloin • Bourbon and Molasses Glazed Salmon	Reception	Salt Palace
Hot Hors D'Oeuvres 4 - Fish	\$9.00	per person	Crab Cakes	• Bayou Crab Cakes with Lemon Cilantro Aioli	Reception	Salt Palace
Cold Hors d'Oeuvres 1 - Veggie	\$8.00	per person	Grilled Vegetable Presentation	A Flavorful Chilled Array of Zucchini, Summer Squash, Eggplant, Baby Carrots, Red and Yellow Peppers; Lightly Drizzled with Virgin Olive Oil and Aged Balsamic Vinegar Served with Fresh Dill Cucumber Sauce, Lemon Wedges, Capers and Fresh Baguettes	Reception	Salt Palace
Cold Hors D'Oeuvres 3 - Fish	\$12.00	per person	Smoked Salmon Plater	Seasonal Fruit such as Watermelon, Cantaloupe, Honey Dew Melon, Pineapple and Berries; accompanied by Fruited Yogurt Dip	Reception	Salt Palace
Cold Hors D'Oeuvres 4 - Fruit Display	\$6.00	per person	Fresh Fruit Presentation	A variety of Cheddar, Pepperjack, Provolone and Swiss Cheeses, Wheels of Brie, Havarti, Smoked Gouda and Boursin; Garnished with Grape Clusters and accompanied by Crusty French Bread Baguettes and Gourmet Crackers	Reception	Salt Palace
Cold Hors D'Oeuvres 5 - Cheese Display	\$10.00	per person	Cheese Display		Reception	Salt Palace

Name	Price	Per unit	Description	Menu details	Food category	Location
MARRIOTT						
The Beehive Continental	24	per person	fruit, pastries, juice, coffee tea	Sliced seasonal fruits, whole fruits and berries Today's fresh baked breakfast bakeries Orange juice Assorted bottled juices Starbucks regular and decaf coffee, assorted tea	Breakfast	Marriott
The Wuaking Aspen Continental	29	per person	fruit, oatmeal, pastries, yogurt, juice, coffee, tea	Sliced seasonal fruits, whole fruits and berries Assorted cereal and oatmeal with 2% milk Today's fresh baked breakfast bakeries Assorted individual yogurts Orange juice Assorted bottled juices Starbucks regular and decaf coffee, assorted tea	Breakfast	Marriott
Breakfast Buffet 1 - Pioneer Breakfast	35	per person	juice, bakeries, cereal, yogurt, eggs, bacon and sausage, potatoes, coffee and tea	Orange juice and assorted bottled juices Today's fresh baked breakfast bakeries Cold cereals with 2% milk Assorted individual fruit yogurts Cage free scrambled eggs Crisp bacon strips and turkey sausage Seasoned breakfast potatoes Starbucks regular and decaf coffee, assorted tea	Breakfast	Marriott
boxed lunch - beef	33	per person	All box lunches include whole fruit, kettle chips, chocolate chip cookie, and bottled water	Shaved roasted beef, aged white cheddar, pickled sweet onions, horseradish cream, farm greens, market bread	Lunch	Marriott
boxed lunch - veggie	33	per person	All box lunches include whole fruit, kettle chips, chocolate chip cookie, and bottled water	Roasted vegetable quinoa wrap, hummus, arugula, lemon brined olive	Lunch	Marriott
Lunch Buffet 1 - BBQ Picnic Buffet	44	per person	bread, salad, coleslaw, baked beans, mac and cheese, corn on the cob, beef brisket, chicken, fruit salad	Fresh baked cornbread and jalapeño cornbread with honey butter Tumbleweed salad, greens, roasted corn, cucumbers, olives, roasted peppers, lime cumin vinaigrette Red beet and cabbage coleslaw House baked beans Baked mac and cheese Chili lime corn on the cob Beef brisket BBQ baked chicken on the bone Fire & ice fruit salad and strawberry shortcake	Lunch	Marriott
Lunch Buffet 2 - Southwest Buffet	45	per person	tortilla chips, soup, beans, salad, taco bar, chicken, chili, queso, churros	House fried lime tortilla chips Chicken tortilla soup Black bean and corn salad Southwest Caesar, queso fresco, cherry tomato, black beans, crispy tortillas, chipotle Caesar dressing Soft taco bar Carne asada and spicy chicken Served with warm flour tortillas Green chili tamales Refried beans and arroz rojo Grated queso fresco, diced tomatoes, sliced jalapenos, shredded lettuce, guacamole, sour cream, fresh green and red salsas, lime wedges Tres leches cake and warm churros	Lunch	Marriott
Lunch Buffet 3 - Mediterranean Buffet	43	per person	rolls, breadsticks, soup, pasta salad, salad, mozzarella, chicken, salmon, pasta, veggie, baklava	Focaccia rolls Garlic breadsticks Minestrone soup Farfalle pasta salad, arugula, black olives, asiago cheese Caesar salad Fresh mozzarella and tomato salad, balsamic syrup, basil Char-grilled double garlic chicken with olives and lemon sauce Broiled salmon with herb mustard glaze Rigatoni primavera with roasted garlic sauce Broccolini with tomatoes Tiramisu and baklava	Lunch	Marriott
Lunch Buffet 4 - Wasatch Buffet	43	per person	bread, chowder, salad, salmon, grilled chicken, veggies, chefs dessert	Fresh baked breads with butter Potato corn chowder Roasted cauliflower salad, spinach, chickpeas, red onion Garden salad, cherry tomatoes, shredded carrots, cucumbers, croutons, peppercorn ranch Grilled salmon, lemon butter sauce Grilled chicken, foraged mushroom pan sauce Rosemary roasted red potatoes Seasonal vegetables Chef's dessert selection	Lunch	Marriott

Name	Price	Per unit	Description	Menu details	Food category	Location
Dinner buffet 1 - Mt Olympus	66	per person	bread, stew, salad, trout, steak, chicken, potatoes, veggie, dessert	Fresh baked breads Rustic oxtail stew Baby arugula, spinach, shaved fennel, orange segments, tarragon vinaigrette Basmati & wild rice salad, dried cranberry, coriander, cumin Pan seared Utah trout, wilted greens Skirt steak with radishes, smoked blue cheese, truffle emulsion & sea salt Mary's Farm free range Mojo chicken, black bean and chili roasted corn Utah funeral potatoes Orzo with ricotta cheese, roasted tomato and pesto Broccolini with lemon mustard dressing Chef's dessert selections	Dinner	Marriott
dinner buffet 2 - back country barbeque	73	per person	bread, soup, salad, beef, salmon, chicken, potatoes, veggies, apple cobbler, pecan pie	Fresh baked breads Chef's soup du jour Mixed green salad with red pear tomatoes, house made croutons, cheddar cheese, lemon balsamic vinaigrette, blue cheese and low-fat Dijon dressing Arugula with grilled asparagus and red onions Warm crispy red cabbage slaw Carved strip loin of beef with a port wine, sundried cherry demi-glace Seared salmon with spinach, shiitake mushrooms and balsamic glaze Baked chicken with a honey BBQ Sriracha sauce and pickled red onions Roasted garlic fingerling potatoes Baby carrots Sautéed green beans and caramelized shallots Hot apple cobbler Napoleons Southern pecan pie	Dinner	Marriott
plated dinner - chicken	48	per person	salad, chicken breast, chocolate cake	Baby spinach and radicchio – with blue cheese crumbles and candied pecans, cranberries, champagne vinaigrette; MARINATED & ROASTED CHICKEN BREAST Pan seared lemon tarragon chicken breast, farro pilaf, chicken jus, tomato jam, seasonal vegetables; Triple chocolate mousse cake	Dinner	Marriott
plated dinner - fish	53	per person	salad, salmon, tiramisu	Classic hearts of romaine – with Campari tomato, house made crostini and shaved asiago with elephant garlic Caesar dressing HERB ENCRUSTED SALMON Hazelnut herb crust salmon filet, skillet roasted potato, sage butter sauce, seasonal vegetables Tiramisu	Dinner	Marriott
plated dinner - veggie	46	per person	salad, quinoa stuffed peppers, NY cheesecake	City Creek bibb salad – with field greens, goat cheese, roasted corn, black olives and split tomatoes paired with cumin lime vinaigrette; QUINOA STUFFED PEPPERS Wilted greens, butternut squash, roasted harvest mushrooms, balsamic poached tomato NY Cheesecake with raspberry coulis	Dinner	Marriott
Fit for you break	20	per person	fruit, yogurt, granola, juice, coffee and tea	Seasonal whole fruits and seasonal fresh berries Individual Greek yogurts House made granola Granola bars Naked juice organic smoothies Starbucks regular and decaf coffee, assorted tea	Refreshment Break	Marriott
cookies & brownies	51	per dozen	cookies and brownies	cookies and brownies	Refreshment Break	Marriott
assorted candy bars	4	piece	assorted candybars	assorted candybars	Refreshment Break	Marriott
soda and bottled water	5	piece	soda and bottled water	soda and bottled water	Refreshment Break	Marriott
coffee	85	per gallon	coffee	coffee	Refreshment Break	Marriott
Cash Bar/ Bartender					Reception	Marriott
Hosted Bar per Person					Reception	Marriott
Hot Hors D'Oeuvres 1 - veggie	7	piece	spring rolls	veggie spring rolls	Reception	Marriott
Hot Hors D'Oeuvres 2 - Chicken	7	piece	chicken tenderes	sesame chicken tenders	Reception	Marriott
Hot Hors D'Oeuvres 3 - fruit	7	piece	pear and cheese	poached pear & brie in phyllo	Reception	Marriott
Hot Hors D'Oeuvres 4 - Fish	9	piece	crab cakes	utah crab cakes	Reception	Marriott
Cold Hors d'Oeuvres 1 - Veggie	7	piece	veggie skewers	roasted portobello, vegetable skewers	Reception	Marriott
Cold Hors D'Oeuvres 3 - Fish	8	piece	salmon	smoked salmon bites, berbed cheese, crostini	Reception	Marriott
Cold Hors D'Oeuvres 4 - sweet bites	14	per person	sweets display	Fruit tartlets, chocolate eclairs, key lime tarts, candied hazelnuts, chocolate chip cookies	Reception	Marriott
Cold Hors D'Oeuvres 5 - Cheese Display	10	per person	Cheese Display	Beehive Creamery promontory, Rouge Creamery buttermilk blue, Rosenborg Danish brie, Beehive Barely Buzzed espresso and lavender, Cypress Grove Humbolt Fog goat cheese, assorted lavosh and baguette	Reception	Marriott